

John Train

wishes to congratulate

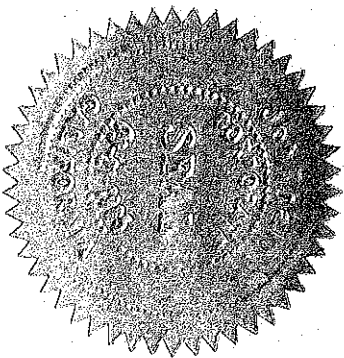
Sylvia D Briggs

on successfully completing training in

Culinary Arts

GIVEN THIS 21ST DAY OF JUNE 2017

We welcome you to the
Alumni Association

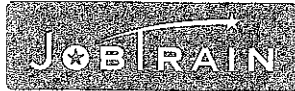


Sylvia D Briggs

SIO SIA "C2" VEA, SECRETARY, ALUMNI ASSOCIATION

Steve Schmidbauer

STEVE SCHMIDBAUER, INTERIM PRESIDENT & CEO



CULINARY ARTS

THE JOBTAIN CULINARY ARTS CERTIFICATE OF COMPLETION IS AWARDED TO TRAINEES WHO
HAVE SUCCESSFULLY COMPLETED THE CULINARY ARTS TRAINING PROGRAM.

CULINARY ARTS MAIN COURSE

- OVERVIEW OF THE FOOD SERVICE INDUSTRY
- SANITATION – FOOD SAFETY, HANDLING AND STORAGE
- KITCHEN SAFETY
- CLEANING AND MAINTENANCE OF STOVES, FRYERS, REFRIGERATORS, VENTS, OVERALL KITCHEN
- INVENTORY AND FOOD COSTS
- LARGE AND SMALL KITCHEN EQUIPMENT
- PROPER USE OF KNIVES
- READING, UNDERSTANDING AND WRITING RECIPES
- REDUCING AND INCREASING RECIPES
- GARNISHES AND PRESENTATION
- MEASURING DRY AND LIQUID INGREDIENTS
- NUTRITION
- MISE EN PLACE
- BASIC COOKING TECHNIQUES AND PRINCIPLES
- USING HERBS, SPICES, SEASONINGS, WINES
- MANAGING PEOPLE AND BEING SUPERVISED
- IDENTIFYING AND PREPARING VEGETABLES
- IDENTIFYING AND PREPARING STARCHES
- IDENTIFYING AND PREPARING PASTAS
- RECOGNIZING AND PREPARING SEAFOOD AND SHELLFISH
- RECOGNIZING AND PREPARING POULTRY
- RECOGNIZING AND PREPARING MEATS – TYPES OF MEAT, CUTS, TRIMMING
- UNDERSTANDING MILK AND DAIRY PRODUCTS
- CATERING
- PREPARING AND PRESENTING APPETIZERS
- PREPARING AND PRESENTING SALADS
- PREPARING DRESSINGS AND MARINADES
- BAKING BREADS AND DESSERTS
- KEEPING COOL UNDER PRESSURE
- PLEASING THE CUSTOMER
- PURCHASING AND RECEIVING MEAT, PRODUCE, AND GENERAL SUPPLIES
- OPENING AND CLOSING THE KITCHEN

A handwritten signature in cursive script, reading "L. Adam Weiner".

CHEF L. ADAM WEINER, INSTRUCTOR